

## EXAMINABLE AREAS FOR DIPLOMA DIETETICS

### CLINICAL AND CLIENT SERVICES

1. Perform nutrition screening and identify clients or patients to be referred to a registered dietitian nutritionist.
2. Identify pertinent data from medical/diet/social histories and medical progress notes.
3. Perform specific activities of the Nutrition Care Process as assigned by registered dietitian nutritionists for individuals, groups, and populations in a variety of settings.
4. Understand and appropriately utilize laboratory values to analyse patient's status.
5. Summarize pertinent anthropometric, biochemical, clinical, and dietary data to identify nutrition problems in concise PES statements.
6. Assess patient's energy, protein and fluid needs based on stress level and medical condition.
7. Assign appropriate activities to diet cooks and/or support personnel considering practice guidelines and policies within the facility.
8. Monitor patient's food intake or nutrient intake, evaluate problems, aetiologies, signs and symptoms of patients on review.
9. Propose and use procedures as appropriate to the practice setting to promote sustainability, reduce waste and protect the environment.
10. Assist with marketing clinical and customer service

### FOOD SERVICE AND SYSTEMS MANAGEMENT

1. Identify, handle, operate technical and equipment resources required for the provision of food services.
2. Develop, modify, and evaluate recipes and menus for acceptability and affordability.
3. Develop, modify and evaluate recipes to accommodate cultural diversity and health status of various populations , groups and individuals.

4. Develop and modify food for persons with swallowing difficulty using International Dysphagia Diet Standardization Initiative (IDDSI).
5. Perform supervisory functions for purchasing, production and service of food that meets nutrition guidelines, cost parameters and health
6. Explain budgeting principles and techniques, participates in the development of a budget and service plans.
7. Promote and contribute to activities related to compliance with health and food safety requirements.
8. Participate in quality improvement and customer satisfaction activities to improve delivery of nutrition services.
9. Participate in the development of a budget, implement and adheres to budgets.
10. Propose and use appropriate procedures to promote sustainability, reduce waste and protect the environment in practice settings.
11. Perform education and training functions for diet cooks, catering staff and any other relevant health professionals
12. Function as a member of inter-professional teams.

#### **COMMUNITY OR PUBLIC HEALTH**

1. Obtain and interpret nutrition/health data.
2. Assess food and nutrition related issues of groups, communities, and populations.
3. Identify community or population assets and resources.
4. Access data, references from credible sources and evaluate information to determine if it is consistent with accepted scientific evidence.
5. Identify health care delivery systems and policies that impact nutrition and dietetics and implement actions based on policies, protocols and evidence-based practice.

6. Develop nutrition education materials for disease prevention and health improvement that are culturally and age appropriate and designed for the literacy level of the audience.
7. Identify appropriate strategies to meet goals and objectives for nutrition intervention.
8. Contribute to evaluating the effectiveness of population health activities for a group, community, or population.
9. Promotes wellness, food safety and disease prevention in the community.
10. Use current nutrition informatics technology to develop, store, retrieve and disseminate information and data.